

# Wino\_Barnyego

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **54**
- SRM **11.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	6 kg (70.6%)	79 %	6
Grain	Karmelowy Viking Malt	1.5 kg (17.6%)	20 %	30
Grain	Dextrynowy Viking Malt	1 kg (11.8%)	80 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	30 min	6.3 %
Boil	lunga	50 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs ~WLP 005 British ALE	Ale	Liquid	125 ml	Wyeast

## Notes

- 1, starter drożdżowy przygotowany dzień wcześniej
  - 2. wodę podgrzać do temp 72 st celcjusza
- May 10, 2022, 5:07 PM